



# NEWS RELEASE

## Alaska Department of Environmental Conservation

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### FOR IMMEDIATE RELEASE

### DEC warns consumers about olives that may be contaminated with deadly bacterium

**April 16, 2007**--The Department of Environmental Conservation is alerting consumers to possible serious health risks from eating olives that may be contaminated with a deadly bacterium, *Clostridium botulinum* which can cause botulism, a potentially fatal illness. The olives are made by Charlie Brown di Rutigliano & Figli S.r.l, of Bari, Italy, and are being recalled by the manufacturer. According to the Food and Drug Administration (FDA), no illnesses have been reported to date in connection with this recall.

The olives should not be eaten alone or in other foods, even if they do not appear to be spoiled. Consumers should discard or return these products to the point of purchase. If in doubt, contact the retailer and inquire whether its olives are part of the recall.

The olives are sold under the following brands:

**Borrelli**  
**Bonta di Puglia**  
**Cento**  
**Corrado's**  
**Dal Raccolto**  
**Flora**  
**Roland**  
**Vantia**

Each has codes that start with the letter "G" and are followed by 3 or 4 digits. All sizes of cans, glass jars and pouches of Cerignola, Nocerella and Castelvetro type olives are potentially affected.

Symptoms of botulism include general weakness, dizziness, double vision, trouble speaking or swallowing, difficulty breathing, weakness of other muscles, abdominal distension and constipation. People experiencing these symptoms should seek immediate medical attention.

In addition to its warning to consumers, the FDA is making the following requests:

- Importers of these olives should discontinue distribution, isolate held stocks, and notify customers to take similar actions to prevent the products from reaching consumers. Importers should contact their local FDA office for assistance in implementing the recall.
- Food manufacturers who have repacked the olives for sale under different names or who have used them in the production of other food should contact their local FDA office.
- Restaurants, delicatessens, and other food service providers should discontinue using the olives, dispose of their opened containers and contact their suppliers for instructions on what to do with unopened containers.

Health care providers should immediately report all suspected or confirmed botulism to the Alaska Section of Epidemiology at 907-269-8000, or after hours at 800-478-0084.

“Consumers and food establishments who find the product in Alaska are asked to call DEC’s food safety and sanitation program at 907-269-7501 or 1-87-SAFE FOOD, and provide information on the brand and location found,” said Ron Klein, program manager.

Consumers with questions may contact Charlie Brown Company at 011-039-080-7839073 or [charliebrowbari@yahoo.com](mailto:charliebrowbari@yahoo.com)

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